

Anzac & Orange Cream Biscuits



Ingredients

- 185g plain flour
- 100g rolled oats
- 115g caster sugar
- 65g dessicated coconut
- 45g golden syrup
- 150g butter
- 1/2 tsp bi-carb soda
- 2-3 tbsp water
- 100g cream cheese, brought to room temperature
- 30g icing sugar
- 1 tbsp grated orange rind

Preparation

1. Preheat the oven to 175C.
2. Line baking trays with greaseproof paper.
3. Place flour, oats, caster sugar and coconut in a medium sized bowl and stir to make a well in the centre.
4. Place golden syrup and butter in a saucepan and melt over a low heat. Once melted remove from the heat. Add bi-carb and allow to fizz. Stir through dry ingredients. If the mixture looks a little dry add water to bring together.
5. Shape into tablespoon sized balls and place on trays. Flatten slightly and leave space for some spreading.
6. Bake for 10-12 minutes or until golden.
7. Remove from the oven and cool on racks.
8. Beat remaining ingredients together in a small bowl with a spoon or spatula until smooth and combined.
9. Use a small knife to spread orange cream onto the bottom of half the biscuits and press together.